Guest Article—Welcome from the Public Library!

The Public Library of Charlotte & Mecklenburg County is thrilled to have Johnson & Wales as a neighbor. We have seen a number of enthusiastic J&W students at Main Library and want to see a whole lot more! We are here to help you not only with homework and school projects, but with your leisure activities as well.

It is easy to get a library card. Just start the process by presenting your student ID and your driver’s license or other official ID at the circulation desk on the 1st floor. **It is very important that you bring your student ID so you will not be charged the $25 out of county fee.** It takes about a week to get your card in the mail, but you can check out items on the day you apply.

Information Services is located on the 2nd floor of the Main Library. We offer an extensive collection of print and electronic reference materials including thousands of books, newspapers, magazines, government documents and special collections. Nonfiction books for checkout are located on the 2nd floor also. Come to the Reference Desk and ask us questions. We are waiting for you.

Fiction books, DVDs, CDs, and videos are on the 1st floor. You will be surprised at what is available for checkout.

On the Lower Level you will find the Virtual Village which is our clearinghouse for all new technologies. Internet, desktop publishing, music and video editing, and special assistive technologies are located there. Classes are offered every week on different aspects of technology. Check plcmc.org for more information.

The 3rd floor houses the North Carolina Room. Here you will discover everything you would want to know about Charlotte, Mecklenburg County, and North Carolina. In addition you will find extensive tools for genealogical research and a fabulous archive of regional music—from bluegrass to rock.

So, what are you waiting for? PLCMC is a short walk or Gold Rush ride away. The library is located at 310 N.Tryon St.and is open Monday-Thursday 9-9, Friday and Saturday 9-6 and Sunday 1-6. Call 704-336-2725 for more information.

Your success is our goal.

Jenny Rosenthal
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Join Hands on Charlotte

The season of holiday giving is over, but there are still people in the Charlotte area who would appreciate your generosity. No money is required; all you need is yourself and a few hours of free time. Hands on Charlotte is a local volunteer agency that seeks to strengthen the community and improve lives in the greater Charlotte area—if you have the inclination to volunteer your time, Hands on Charlotte is a great place to get started.

Based on your personal interests, the volunteer staff at HOC will help you to pick a volunteer project that fits with your schedule and aptitudes. There are opportunities to work with children, the elderly, and with animals. Of course, there are no time requirements; you can volunteer as much or as little as you like.

You can learn more about Hands on Charlotte at http://handsoncharlotte.org/.

Sarah King

New Hours!

Due to concerns expressed by some students we are going to be experimenting with extended hours on Tuesday nights by remaining open until 11 pm. The library staff intends to evaluate student usage and determine if this change will be a permanent one.

Richard Moniz
The Carolina Insider: Let It Snow!

Just because we are in the South does not mean we are too far away from some great skiing attractions. A reasonable drive from Charlotte, North Carolina slopes provide a variety of challenges for skiers throughout the area. In the mountains of Western North Carolina, you’ll find some of the most attractive skiing in the country. There are primarily four areas that offer skiing, so whether you’re interested in powder and challenge or just a casual day with friends and family, you can find it right here in North Carolina’s beautiful mountains.

Just north of the Asheville area, you’ll find a popular ski area known as Wolf Laurel. This is a family-oriented ski area with beginner to expert slopes on its 54-acre site. There is night skiing, and a snow tubing park. 1-800-817-4111.

Maggie Valley, in Haywood County offers some of the most scenic skiing in North Carolina with beginner and intermediate slopes at Cataloochee. Beginners can learn skills on special beginner slopes which are equipped with their own chairlift. Then, they graduate to more difficult slopes until they have the skill to drop down a 740-foot vertical off 5,400-foot Moody Top. 1-800-768-0285.

In the Boone area, you’ll find the widest variety of skiing in the Carolinas with 6 resorts including Ski Beech: the highest resort east of the Rockies, offers 15 slopes and 10 lifts. Ski Beech has terrain for everyone, from beginner to the seasoned expert. 1-800-462-3324

Sugar Mountain: North Carolina’s Largest Ski Area, 1200’ vertical drop, 1.5 mile run, 20 slopes and trails spread over 115-acres. 1-800-784-2768

Hawksnest: Provides a popular Nighthawk session for skiing and boarding until midnight on Friday and Saturday nights. 1-800-822-4295

In Blowing Rock, Appalachian Ski Mtn.: Appalachian has nine slopes and five lifts open for both day and night skiing. The famous French-Swiss Ski College turns a beginner into an expert in no time. 1-800-322-2373

For more information on all the ski resorts in North Carolina, visit The North Carolina Ski Areas Association at: http://www.goskinc.com/

Doreen Anglis

Checkout Policy for Culinary Books

I wanted to take a moment to share with you what the first-year policy is for culinary materials and why we have it in place.

When we began planning for and implementing this library in Charlotte we wanted to make sure that, as we phased in the collections from Charleston and Norfolk, we provided the best possible resources to our students in the very first year. We also wanted to insure access to those resources on an equitable basis. It is for this latter reason in particular that we carefully devised a duplicate-only policy with regard to culinary books (For books in the TX and TP Library of Congress call number ranges only books with a duplicate copy may be checked out.). Many niche areas in the culinary field have only a handful of published titles. Therefore, if we were to allow students on a first come, first serve basis to check out any culinary-related book we run the risk that other students would be stuck with lesser and in many cases no suitable resources to complete their research. The nature of the class schedule (i.e. lab segments) is such that even a short checkout period would be a problem. If, for example, we had a short checkout period and a steep fine there would still be no guarantee that we could get the resources back in time. The only way to guarantee access, therefore, is to have this policy in place which effectively protects all students.

In phase II of our plan which will occur in the summer of '04 we will be getting the bulk of the collections from Charleston (with the remaining collections coming from there and Norfolk in '06). We have also engaged in an aggressive collection development effort to continue buying and enhancing the culinary collections. Part of this policy emphasizes the purchase of duplicate copies of our most popular books. Lastly, we are still processing a large donation that we received here locally and are receiving an average of 50 books a month from an excellent donation being processed for us through the Providence campus as well. With all of these efforts underway the Charlotte campus library will most likely be the largest branch library in the system in two years. Due to the vast increase in collection size, beginning next academic year there will no longer be any restrictions on the general culinary collection.

Richard Moniz
We wanted to share with you the fact that you may now officially limit searches for books or videos in the online catalog to the Charlotte campus. To do so just click on Library Catalog at the following URL: http://library.jwu.edu/Charlotte. Next, select Libraries/Campuses and choose J&W-Charlotte, North Carolina from the list. You can now do any search you like and look only for items that are locally available. In the example below I conducted a keyword search for books on leadership located at the Charlotte campus.

Richard Moniz
Business Trivia

It is little known that Philip Morris, the well known cigarette manufacturer, is also responsible for the creation of Post Cereals, Miller Beer, and Kraft Foods.

Ever wonder what inspired the creators of “The Gap” to give it that name? It stems from the term “generation gap”; by referring to this phenomenon, they hoped to create a hip image and draw in young customers.

Did you know that California based produce companies will often ship fruits and vegetables east before a final destination has been set? Because the shelf life of fruit is so short and the drive takes so long, they’ll send the drivers off and call them with details when they find a buyer.

The three most valuable brand names are Marlboro, Coca-Cola, and Budweiser. There’s always high demand for mood altering drugs.

In order to save money in 1987, American Airlines cut one olive from each salad served in first class. Sound paltry? They saved over $40,000.

On average, the public restroom toilet seat has 49 germs per square inch. Your phone probably has more than 25,000 germs per square inch. (Now where did I put that Lysol?)

The term Lego means “I assemble” in Latin, but the name actually came from two Danish words: Leg (play) and Godt (well). Legos were originally made of wood by a Danish carpenter.

It takes an average of 63,000 trees (or 314 acres) to supply the newsprint for the average Sunday edition of the New York Times.

Sarah King

Hot Tea Month

January is Hot Tea Month. With cold breezes outside, a cup of hot tea is the perfect drink to warm you up. Tea was originally discovered in China when the Emperor Shen Nung had requested a cup of boiled water. The legend goes that some leaves from a wild tea bush blew into the pan of boiling water. The Emperor sampled this new brew, liked the taste, and tea was born in 2737 BCE. Since that time, tea has grown in popularity in many different cultures, each with their own rituals.

In the book, Tea: the Perfect Brew, Jane Campsie tells about the Russian practice for drinking tea. Russians seem to prefer green or black tea without milk. Yet to savor the taste of a bitter tea, one may first place a spoonful of jam on the tongue, allowing the sweet and bitter tastes to merge. Campsie goes on to tell about more cultural practices found in other parts of the world.

Tea is found in six different types that all originate from the tea plant, camellia sinensis. Specific processing and picking times determine the type of tea produced. White tea is the most exclusive, being picked at the beginning of the season and not being allowed to ferment instead withering naturally. Green tea is rolled and dried quickly so it does not ferment. On the other hand, oolong tea is semi-fermented with the leaves being processed immediately. Black tea is allowed to wither, then rolled, fermented, and finally fired. It is broken into smaller particles as well after being rolled. These smaller particles of tea brew more quickly such that black tea is usually used in mass produced tea bags. Scented tea is simply mixing the black, green or oolong teas with different flowers or flavors to create a scented mixture. The final type is compressed tea. With this tea, the leaves are steamed and compressed together before being sold.

Today, a variety of tea and tea combinations are available at tea houses, grocery stores, and specialty food shops. So stop by your favorite place for a cup of tea.

Listed below are some resources available in the library to help you learn more about tea.

Tea the Perfect Brew by Jane Campsie TX 817.T3 C36 2001
Steeped in Tea by Diana Rosen TX 415.R684 1999
The Book of Coffee and Tea by Joel, David, & Karl Schapira TX 415.S28 1996
Jean Moats
New Books

Culinary Arts

Smart Cook
Cake Decorating
Open-House Cookbook
French Cookery
Complete Pie Cookbook
Nela’s Cookbook
Pacific Light Cooking
The New Carry-Cuisine
Great Grains
Great Taste Low-Fat Chicken Breasts
Great Taste Low-Fat Vegetables
Bill Neal’s Southern Cooking
Pasta: Plain and Fancy
The Fine Art of Chinese Cooking
Dining Out: Secrets from America’s Leading Critics, Chefs, and Restaurants
Weight Watchers Healthy Life-Style Cookbook
Tomatoes Blessings and Radish Teachings
New Dieter’s Cookbook
The Great Chefs of Virginia Cookbook
The Best of Ice-Cream a Cookbook
Sensational Salads
Historic Cookery
Cooking Smart
Good Housekeeping Best Recipes 1998
New American Classics
Jean Anderson Cooks
The El Paso Chile Company’s Burning Desires
Gourmet’s Basic French Cookbook
The Victory Garden Cookbook
The Grand Central Oyster Bar and Restaurant cookbook
Diane Seed’s Rome for all Seasons: A Cookbook
The New Basics Cookbook
Mexican Cookbook
Cakes and Cake Frosting
The Allergy Cookbook and Food-Buying Guide
Light Desserts
Virginia Cookery
Eat Town: The Sports Nutrition Bible
Holiday Magazine Award Cookbook
Maryland’s Historic Restaurants and their recipes
The New York Times: Large Type Cookbook
Nutrition Almanac Cookbook
Cajun-Creole Cooking
Turn It Up!
A Taste of Newport

The Essential Cook
Butter Busters: The Cookbook
The Great Chefs Cook Italian
Herbs Spices and Flavorings
The Ghirardelli Chocolate Cookbook
James McNair’s Salmon Cookbook
Monday to Friday Pasta
New England Fish Tale
The British Museum Cookbook
Gulf Coast Cooking
Vegetarian Pasta
Quick Cuisine
All- American Waves of Grain
The New York Times: Heritage Cookbook
The Mansion on Turtle Creek Cookbook
Book of Tarts
Entertaining Desserts
Light and Easy Baking
The Open Hand Cookbook
Bradley Ogden’s Breakfast, Lunch and Dinner
The Cuisine of the Rose
The Book of Latin American Cooking
Joan Lunden’s Healthy cooking
The Taste of America
The Spanish Table
The Complete Book of Desserts
Creative Cooking: Poultry
The New York Times: Cookbook for Special Occasions
The Joy of Cooking
Mesa Grill Guide to Tequila
Christmas 1-2-3 Three Ingredient Holiday Recipes
Breads
Better Homes and Gardens Complete Step by Step Cookbook
The Chocolate Companion
Pasta Sauces
The Spelt Cookbook
Better Homes and Gardens Meals with a Foreign Flair
The Great Hot Sauce Book
Campbell’s Fresh Mushrooms for All Seasons
Driver-Friendly Drinks
Reader’s Digest Secrets of Better Cooking
Recipes featured at The Cloister’s Cooking Schools as Prepared by Nathalie Dupree and the Staff of The Cloister
The Household Searchlight Recipe Book
The Complete Book of Gourmet Cooking
The Chesapeake Bay Cookbook
The New England Inn Cookbook
Fruits of Hawaii
We Called it Macaroni
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<th>Terrific Pacific Cookbook</th>
<th>A Child Called “It” (3 copies)</th>
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<td>Home-style Middle Eastern Cooking</td>
<td>American Slavery, 1619-1877</td>
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<td>‘Round the World Cooking Library – Central European Cooking</td>
<td>Black Odyssey (2 copies)</td>
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<td>The Waldorf Astoria Cookbook</td>
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<td>Mexican Regional Cooking</td>
<td>Contagious Diseases Sourcebook</td>
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<td>How to Cook a Pig and Other Back-to-the-Farm Recipes</td>
<td>DNA and Destiny</td>
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<td>Louisiana Festivals Cookbook</td>
<td>Greenwood Encyclopedia of Daily Life (6 volumes)</td>
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<td>Chinese Cookery</td>
<td>The Jungle (3 copies)</td>
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<td>Polish Cooking</td>
<td><strong>Hospitality</strong></td>
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<td>Super Foods</td>
<td>Explore Puerto Rico</td>
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<td>The Moosewood Restaurant Kitchen Garden</td>
<td>Insight Guide to Puerto Rico</td>
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<td>Hometown Cooking in New England</td>
<td>City Profiles USA</td>
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<td>All Around the World Cookbook</td>
<td>Culture Shock!: India (2 copies)</td>
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<td>Kentucky Cooking</td>
<td>Culture Shock!: Korea (2 copies)</td>
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<td>Fiesta: Favorite Recipes of South Texas</td>
<td>Encyclopedia of Recreation and Leisure in American Life (2 volumes)</td>
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<td>Yankee New England Cookbook</td>
<td>Fodor’s Exploring Italy</td>
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<td>The New Maine Cooking</td>
<td><strong>New DVD</strong></td>
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<td>The Food of Portugal</td>
<td>Richard Avedon Darkness and Light</td>
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<td>Savoring the Seasons of the Northern Heartland</td>
<td><strong>Marketing/Management</strong></td>
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<td>The Union Square Café Cookbook</td>
<td>American Attitudes: What Americans Think About …</td>
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<td>Great New England Recipes</td>
<td>American Incomes: Demographics of Who has Money</td>
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<td>Rhode Island Cooks</td>
<td>Encyclopedia of Associations (3 volumes)</td>
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<td>Southern Sideboards</td>
<td><strong>Arts &amp; Sciences/General</strong></td>
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<td>The Mystic Seaport Cookbook</td>
<td>Be Afraid, Be Very Afraid: The Book of Scary Urban Legends</td>
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